



WindowsSM ON THE WATER

Sanibel's Seaside Restaurant

~ STARTERS ~

Stinger Shrimp Cocktail

Chilled Jumbo Gulf Shrimp
8.95

Port of Bella

Marinated Portobello Mushroom, Fresh Mozzarella Cheese
on Bruschetta with a Tomato Fennel Sauce
7.50

Sanibel Dim Sum

Fresh Gulf Shrimp and Free Range Chicken Blended with
Chef Noopie's Special Seasonings Wrapped in Wonton,
Steamed and Served with a Sweet Soy and Garlic sauce
7.95

Sundial Crab Cakes

Sweet Blue Crab Meat enhanced with
Avocado Wasabi Mayonnaise & Remoulade Sauce
8.95

~ SOUPS ~

Gulf Shore Gumbo

A Sundial Tradition with Zesty Andouille
Sausage and Seafood
5.25

Today's Soup

Always a Distinctive and Delicious Chef's Creation
4.25

~ SALADS ~

Shogun Salad

Chilled Shrimp and Noodles with Green Onions, Bean
Sprouts, Dressed with Sweet Sesame Soy Vinaigrette
5.75

Island Salad

A Unique Combination of Black Beans and Turkey
with Fresh Garden Vegetables and Cantaloupe
Tossed with a Coriander Dressing
4.95

All entrees are served with complimentary Window's On The Water
Salad. A Caesar salad is offered for an additional \$1.95

At Sundial Beach Resort • Best View of the Gulf

1451 Middle Gulf Drive, Sanibel Island • 395-6014

Serving Breakfast, Lunch & Dinner and

Our Award-winning Sunday Brunch Buffet • Happy Hour Daily

Also
Serving
Lunch Daily

~ ENTREES ~

Bronzed Grouper

Searced Delicately Spiced Florida Red Grouper,
Drizzled with Garlic Red Wine Sauce
22.95

Tortuga Snapper

Local Fresh Snapper with an Orange, Ginger
and Carrot Butter Sauce
22.50

New York, New York

Aged and Fire Grilled Strip Loin with a Boastful Bordelaise
23.50

Barrier Island Beef

Tenderloin Beef Medallions served atop a
Mushroom Merlot Reduction
24.95

Seafood Sicily

New Zealand Mussels and Gulf Shrimp Simmered in a
Lemon, White Wine Butter Sauce over Pasta
23.95

Sundial Salmon

Broiled Seasoned Filet of Salmon, Dressed with a
Savory Peanut Sauce and Red Oil Glaze
21.95

Stuffed Flounder

Fresh North Atlantic Flounder stuffed with Shrimp &
Scallops, topped with a Lobster Cream Sauce
21.95

Island Seared Mahi Mahi

From the Deep Waters of the Keys, Marinated in our own
Chili Citrus Teriyaki, then topped with a Pineapple Salsa
22.50

Shanghai Shrimp

Sauteed Jumbo Gulf Shrimp in a Sweet Pepper
and Garlic Sauce
23.95

Duck Noopie

- Signature Item of Chef Noopie -
Slowly Braised in a Honey Orange and Star Anise Stock
23.25

Seafood Pad Thai

Sea Scallops and Gulf Shrimp Kabobs over Rice Noodles,
Vegetables Stir Fry and Special Pad Thai Sauce
23.50

Paradise Chicken

Boneless Chicken Breast Stuffed with Spinach and
Fontina Cheese, Topped with a Mornay Sauce
20.95

Sanibel Surf and Turf

Grilled Tenderloin of Beef and Broiled Florida Lobster Tail,
Drizzled with Citrus Chili Teriyaki
- Market Price -

~ DESSERTS ~

Chocolate Bayou Cake

Chocolate Mousse Between Triple Layers
of Chocolate Cake. Crème Anglaise & Hot Fudge
6.25

Mango Breeze

Mango Sorbet. Topped with
Topped with Fresh Kiwi, Mango & Strawberry
5.25

Key Lime Pie

A Florida Tradition with a Sundial Presentation.
Sweet, Yet Tart.
5.25

Sundial Cheesecake

Traditional New York Style Cheesecake
with Fresh Blueberry Sauce
5.95

Strawberries Marnier

Fresh Florida Strawberries laced with Grand Marnier, topped
with Crème Anglaise
5.50

All menu items are available without butter or sauce.
Other alternatives, as well as vegetarian dishes
will be prepared at your request.

To protect our important natural resource,
water is served upon request only.

For the enjoyment of our guests, please observe our no smoking policy.
An 18% Gratuity will be added to all discounted checks,
prior to adjustment.

An 18% Gratuity will be added for parties of 6 or more.
Please refrain from the use of cellular phones in Windows On The Water.